

Haziel ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (16.7%)	81 %	4
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %
Whirlpool	Sabro	25 g	1 min	1 %
Boil	Centennial	35 g	60 min	10.5 %
Boil	Centennial	20 g	15 min	10.5 %